

# SMITH & BROCK



EXPERTLY SELECTED, PROUDLY DELIVERED

## WEEKLY PRODUCT UPDATE - 27/01/20

Hello, as it gets cold everywhere and even in Spain where last week they experienced flooding, snow and storms, the main crops of salads (iceberg, baby gems, cos...) and the likes of courgette, cucumber and other important crops are really going up!

It is really time to think root veg:



*Heritage chantenay*



*Black carrots*



*Yellow carrots*



*White carrots*



*Bunched normal carrots*



*Baby carrots*



*Long beetroot (crapaudine)*



*Golden beetroot*



*Candy beetroot*



*Jerusalem artichokes*



*Parsnips*



*Red beetroot*



*Swede*



*Celeriac*



*Sand carrots*

SMITH & BROCK WEEKLY REPORT #111

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## VEG SELECTION

Other nice winter veg to consider this week:



*Hispi cabbage*



*King cabbage*



*Savoy cabbage*



*Fennel*



*Onion squash*



*Artichoke*



*Purple cauli*



*Yellow cauli*



*Romanesco*

## FRUITS SELECTION



*Lychees*



*Victoria pineapple*



*English Rhubarb*



*Sharon fruits*



*Pineapple*



*Charentais melon*

## RADISH AND MOOLI / TURNIPS



*Breakfast*



*Round bunch*



*Black radish*



*Turnip*



*Red meat mooli*

We also have green meat radish, Tokyo mooli... baby turnips, long white mooli.

## WILD MUSH

**Good selection of trompette, chanterelle and mouton. Girolles are difficult to get and cepes are out of season.**

We can make a nice affordable woodland mix with what is best at the time of your order.

We can get Morels at a very good affordable price... cultivated in China! Pr-order only!

Have you ever tried cauliflower mushroom! Well! It does not taste like cauliflower but looks like it!



*Chanterelle*



*Cauliflower mushroom*



*Mouton*



*Trompette*

## CALCOTS

**Pre-order only, we have for delivery every Wednesday direct from producer, this speciality from Spain/Catalonia/Barcelona region.**

They are cooked with the dirt on, over a pit fire, then peeled and served hot with Romesco sauce.

I am sure you will find a recipe of your own to put your twist on this fantastic product or serve it the traditional way!



## EXPENSIVE

Cucumber  
Oranges  
Courgette

Iceberg  
Cos  
Baby gem



## PREP JUICES

**From our prep room we can now make bespoke juices! We have started with standard flavours:**

Orange  
Blood orange  
Cloudy apples  
Green apple  
Pink grapefruit  
White grapefruit  
Carrot  
Call in for samples!

